

Reduced Fat, Low Moisture, Lipid Based Filling Formulation	
Ingredient	%
Olestra (Procter and Gamble, Cincinnati, OH)	34.6
American cheese powder (Kraft Food Ingredients, Memphis, TN)	46.5
Cheddar cheese powder (Kraft Food Ingredients, Memphis, TN)	4.6
Corn syrup solids (Cargill Company)	14.1
Vitamin ADK (BASF)	0.2

#### [0133] Reduced Fat Lipid Based Filling Making

[0134] 1. The cheese powder, corn syrup solids, and vitamin are weighed together and blended in a Hobart (model A-200) mixer for 3 minutes at speed setting #3.

[0135] 2. Next, the Olean® is weighed into a container.

[0136] 3. The Olean® is melted by heating until the temperature reaches 159-162 F. For lab scale, can be accomplished on a hot plate.

[0137] 4. The melted Olean is added slowly to the dry mix from step 1 above while the Hobart is mixing on speed #3. Mixing is continued for 4 minutes at speed #3.

[0138] 5. The mixture is cooled through the temperature range of 130° F.-140° F. in less than about 10 minutes to ensure the proper crystallizing structure. This can usually be accomplished by ambient cooling for lab batch sizes.

[0139] 6. The resulting filling is stored or used immediately to prepare sandwich crackers.

#### [0140] Preparation of Sandwich Crackers

[0141] 1. 1.4-1.6 grams of cheese filling prepared above can be applied to the bottom side of a base cake prepared above. For small quantities, the filling can be applied via a spatula in the lab. For pilot scale quantities, the filling can be dosed into 1.5 gram portions using a Rheon Extruder, Model #KN170, onto the base cake. In either case, the filling can be applied to the base cake at ambient temperature.

[0142] 2. The top base cake can then be applied with enough pressure so that the filling flows out to meet the edge of the base cake.

[0143] 3. Steps 1 and 2 can be repeated for the desired number of sandwich crackers.

#### INCORPORATION BY REFERENCE

[0144] All of the aforementioned patents, publications, and other references are herein incorporated by reference in their entirety.

[0145] Also incorporated herein by reference are U.S. Provisional Applications 60/242,609 ("Reduced Fat Lipid-Based Fillings," Trout et al.), 60/242,607 ("Reduced Saturated Fat Lipid-Based Fillings," Trout et al.), 60/242,460

("Filled Snacks," Heisey et al.), and 60/242,606 ("Low Fat Nut Spread Composition and Process for Making the Same," Wong et al.), all filed Oct. 23, 2000.

What is claimed:

1. A low moisture, reduced fat, lipid-based filling comprising at least about 20% non-digestible lipid, wherein said filling has a water activity of less than about 0.6.

2. A low moisture, reduced fat, lipid-based filling comprising:

(a) at least about 20% non-digestible lipid; and

(b) the balance being optional ingredients;

wherein said filling has a water activity of less than about 0.6.

3. A low moisture, reduced fat, lipid-based cheese filling comprising:

(a) from about 20% to about 60% non-digestible lipid;

(b) from about 20% to about 75% dehydrated cheese powder; and

(c) from about 0% to about 55% bulking agent;

wherein said filling has a water activity of less than about 0.6.

4. A food product comprising:

(a) the lipid-based filling of claim 1, 2, or 3; and

(b) a substrate.

5. A low moisture, reduced fat, lipid-based filling comprising at least about 20% lipid, wherein said lipid comprises:

(a) from about 20% to about 100% non-digestible lipid; and

(b) from about 0% to about 80% digestible lipid.

6. A low moisture, reduced fat, lipid-based filling comprising:

(a) at least about 20% lipid, wherein said lipid comprises:

(1) from about 20% to about 100% non-digestible lipid; and

(2) from about 0% to about 80% digestible lipid; and

(b) the balance being optional ingredients.

7. A low moisture, reduced fat, lipid-based cheese filling comprising:

(a) at least 20% lipid, wherein said lipid comprises:

(1) from about 20% to about 100% non-digestible lipid; and

(2) from about 0% to about 80% digestible lipid;

(b) from about 20% to about 75% dehydrated cheese powder; and

(c) from about 0% to about 55% bulking agent.

8. A food product comprising:

(a) the lipid-based filling of claim 5, 6, or 7; and

(b) a substrate.

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